



HEALTH INSPECTIONS
448 STATE HWY. 75 N.
HUNTSVILLE, TX 77320
PH: (936) 294-5771 OR (936) 294-5711
FAX: (936) 294-9031

ITINERANT RESTAURANT REGISTRATION

****This Permit is permission to sell food only, permission to be on property must be obtained from property owner****

\$25.00*

**No fee for non-profit organizations*

(3 days or less and not more than once every 3 months)

~ALL FOOD MUST BE PREPARED ON SITE~

~NO FOOD ALLOWED TO BE PREPARED IN PERSONAL HOMES~

APPLICANT NAME: _____
APPLICANT ADDRESS: _____
CITY, STATE & ZIP CODE: _____
PHONE # (s): _____
(*POST REGISTRATION WITH DATE RECEIVED STAMP IN PUBLIC VIEW*)
E-MAIL ADDRESS: _____

FOOD EVENT INFORMATION

Name and Location of Event: _____

Date(s) of Food Event: _____

(MAXIMUM 3 DAYS)

Foods Served to Public (COOKED ON SITE): _____

↓ (PLEASE PRINT NAME HERE)

I _____, agree to comply with the Texas Food Establishment Rules §229.170 for Temporary Food Establishments and I have not applied for a Temporary Food Permit with-in the last 3 months. I understand that noncompliance of these rules may result in a citation fine not more than \$2,000.

(APPLICANT'S SIGNATURE)

(TODAY'S DATE)



FOOD SAFETY CHECK LIST FOR ITINERANT RESTAURANTS*



***TEMPORARY FOOD BOOTH**

- Temporary food booth is on private property. It is not on city or state right-of-way unless there is an approved outdoor event on public streets such as Fair on the Square.

FOOD

- Type of foods being served help reduce on-site food preparation (i.e. precooked).
- Gloves, utensils or deli tissue provided to prevent bare hand contact with ready-to-eat foods.
- Food is not stored on undrained ice unless packaged to prevent entry of water.

DISHWASHING

- Chlorine bleach provided for sanitizing (1 cap bleach to 2 gals. cool water).
- Dish soap provided for cleaning utensils and equipment.
- Three plastic dish pans provided for washing, rinsing and sanitizing utensils and equipment.

HANDWASHING

- Elevated water supply for hand washing.
- Soap, paper towels and hand sanitizer (alcohol gel) for hand washing.
- Catch basin for wastewater.

TEMPERATURE CONTROL

- Equipment is adequate to keep cold food 41°F and hot food 135°F.
- An internal thermometer provided for taking food temperatures.

MISCELLANEOUS

- Covered trash cans – at least one for inside the booth and one for the outside customer area.
- Itinerant Restaurant Registration or Permit posted (whichever is applicable)
- Food Handler Card posted if event is more than 3 days or more than once every 3 months.
- No smoking, eating or drinking from open containers inside booth to prevent contamination.